



Starters

CALAMARI

Fried Calamari, Old Bay Lemon Aioli \$15

TRUFFLE FRIES

White Truffle Oil, Toasted Garlic, Parmesan, Chives \$10

FRIED BRUSSEL SPROUTS

Caramelized Onion Aioli, Parmesan, Toasted Garlic, Balsamic Reduction \$14

FRINGS

½ French Fries, ½ Onion Rings, Ranch Seasoning \$8

CRISPY CAULIFLOWER

Sweet Chili, Hot Honey, or BBQ \$12

Salads & Soups

GRILLED CAESAR \$16

Fried Shallots, Sourdough Croutons, Shaved Parmesan
Classic Caesar Dressing, Romaine

STEAK & EGG* \$19

4 oz Grilled Steak, Fried Egg, Sourdough Croutons, Shredded Cheddar Cheese, Tomato,
Red Onion, Tomato Sherry Vinaigrette, Mixed Greens

TALON SALAD \$14

Spring Mix, Feta, Apples, Candied Walnuts, Craisins, Golden Basalmic \$14

HOUSE MADE SOUP OF THE DAY Cup \$7 Bowl \$10

ADD PROTEIN TO ANY SALAD: Shrimp \$5 Grilled Chicken \$5 Market Fish \$MP

Entrees

BUNKER BURGER* \$21

1/3 lb Butcher Shop Patty, LTOP, Caramelized Onion Aioli, White Cheddar
ADD BACON, MUSHROOMS or AVOCADO \$2 EA

COWBOY BURGER* \$22

1/3 lb Butcher Shop Patty, White Cheddar, Bacon, BBQ Sauce, Onion Ring
ADD BACON, MUSHROOMS or AVOCADO \$2 EA

CHICKEN SANDO \$21

Buttermilk Fried Chicken, Mama Lil's Aioli, Butter Lettuce, Bacon, Tomato,
House Pickles, Swiss

PULLED PORK SANDO \$18

Pulled Pork, Pickles, Cole Slaw, Provolone, BBQ Sauce

REUBEN \$15

Corned Beef, Sauerkraut, Swiss, Russian Dressing, Marbled Rye
Add Fried Egg for \$3

CLUB SANDO \$17

Turkey, Bacon, Ham, LTO, Mayo, Grilled Sourdough

GRILLED CHEESE \$12

Cheddar, Swiss, Provolone, Grilled Sourdough

SANDWICHES SERVED WITH CHOICE OF SIDE:

French Fries, Onion Rings, Sweet Potato Fries, Garden Salad, Caesar Salad

LOCALLY WORLD FAMOUS FISH & CHIPS \$23

Haddock, Seasoned Panko, Malt Vinegar Tartar, Lemon, Herbs, Champagne Coleslaw

CAJUN TACOS \$17

Choice of Grilled or Fried Chicken, Shrimp, or Fish.
Pico de Gallo, Chile-Lime Crema, Avocado, Cilantro, Flour or Corn Tortillas

Pizzas (Available Thursday-Sunday)

All pizza crusts made with our in-house 25 year old sourdough starter and house-made sauce

MARGARITA Buffalo Mozzarella, Basil, Tomato Sauce \$20

PEPPERONI Pepperoni, Cheese, Herbs, Tomato Sauce \$22

BBQ CHICKEN Chicken, Rogue Smokey Blue Cheese, Red Onion, BBQ Sauce \$23

\$1 Additions: Onion, Bell Pepper, Tomato, Olives

\$2 Additions: Mushrooms, Chicken, Sausage, Pepperoni

• Proteins sourced from Pacific Seafood and the Eagle Point Butcher Shop •

Split plate charge of \$3 applies to all items. Parties with 7 or more people are subject to an automatic 20% gratuity. Eating raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especidtlly if you have certain medical conditions. While we try to minimize the risk of cross contamination, we cannot guarantee that our items are safe to consume by guests with nut, soy, milk, egg, or wheat allergies. \$15 Corkage fee applies to all wine bottles brought in by guests.